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ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
14th Session, 11 - 15 April 2005, Geneva

Item 4 of the provisional agenda

**DRAFT REVISION OF THE UNECE STANDARD FOR
PORCINE MEAT CARCASSES AND CUTS*
Chapter 5 (Part I)**

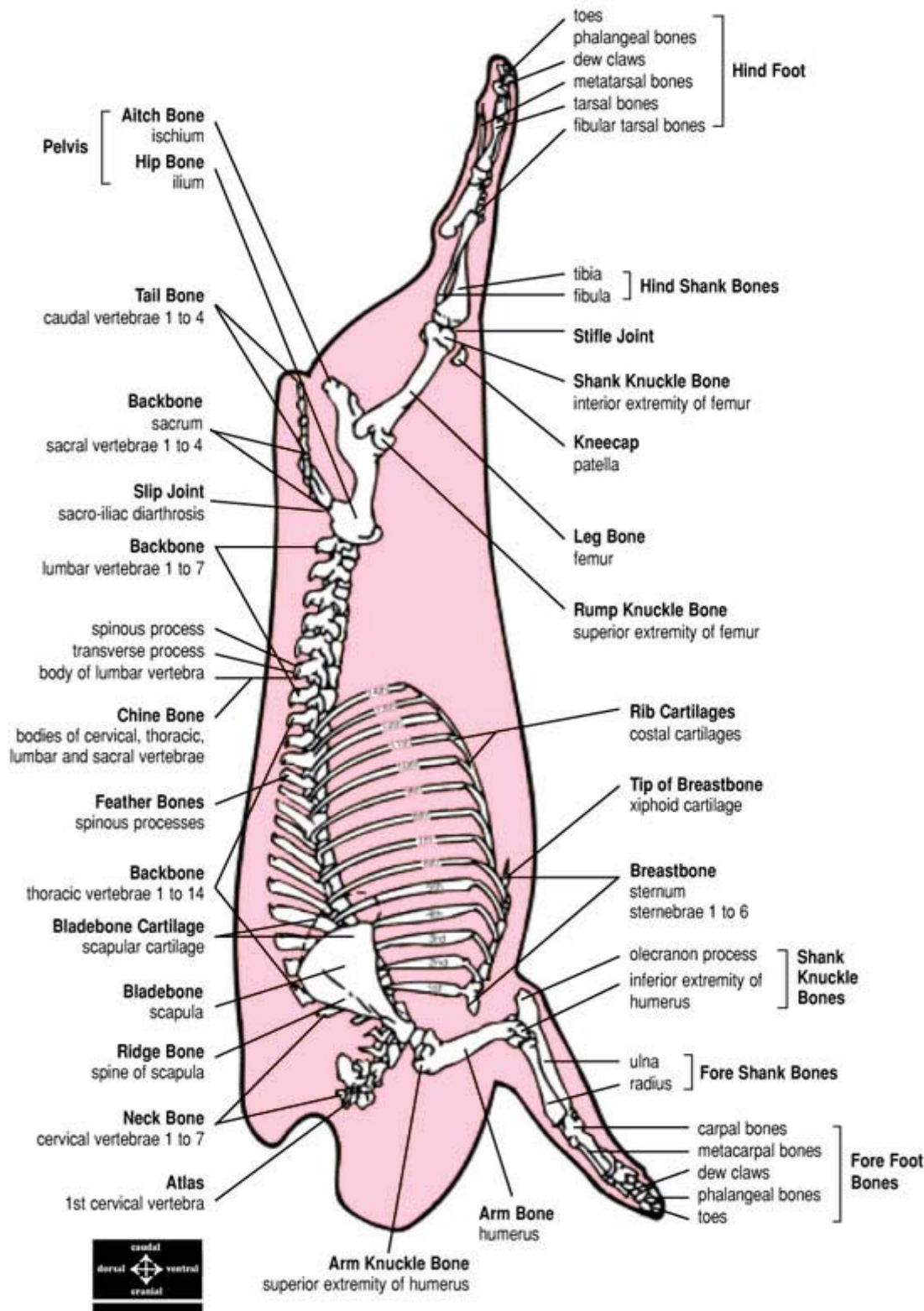
Note by the secretariat: The delegation of the United States has prepared an updated version of the draft revision of the UNECE Standard for Porcine Meat. This document contains the first part of Chapter 5 and should be read together with the second part 2005/5/Add.1 and Chapters 1 - 4 contained in document 2005/4. The text represents the outcome of the discussions at the meetings of rapporteurs in 2004 (Poland, Lithuania).

* This document has been submitted after the deadline by the delegation of the United States of America.

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products – To Be Added

5.2 Porcine side skeletal diagram



5.3 Standard porcine primal cuts flow chart - (2 PAGES)

[IMAGE OF STANDARD PORCINE PRIMAL CUTS FLOW CHART]

5.4 Porcine meat cuts

BONE – IN



[1]

FULL CARCASS

The *full carcass* includes all parts of the body skeletal musculature and bone, shall be dressed without the kidneys or other internal organs and shall be practically free of internal fat. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be skin-on. Mutilated feet must be removed at the hock or upper knee joint (as applicable). Carcasses with bloody “stuck” shoulders (caused by improper severing of the carotid artery) are not acceptable. The membranous portion of the diaphragm must be removed close to the lean, although the lean portion (and the membrane surrounding the lean portion) may remain if firmly attached to the carcass. Head, jowls and feet are retained unless otherwise specified. The tail is removed unless otherwise specified.

To be specified:

- Head removed
- Head and jowls removed
- Head removed and jowls retained
- Fore foot (trotter) removed
- Hind foot (trotter) removed
- Tail retained

SPLIT CARCASS SIDE

The *split carcass side* is prepared from the *full carcass*. The carcass shall be split into reasonably uniform carcass sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and such that the spinal cord groove is evident throughout the length of the back bone. Jowl and hind foot are retained unless otherwise specified. The tail is removed. Head and fore foot is removed unless specified.

To be specified:

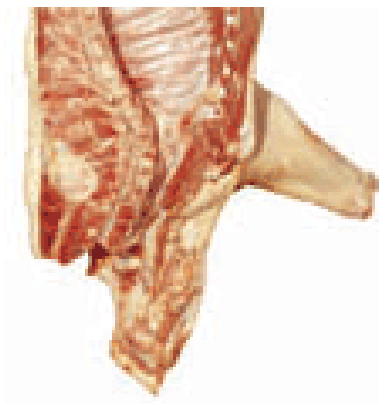
- Head retained
- Jowl Removed
- Fore foot retained
- Hind foot removed





SPLIT CARCASS SIDE – BLOCK READY

The *split carcass side – block ready* consists of the same carcass specifications as *split carcass side* and the same options to be specified are applicable; however, the carcass is cut in three sections approximately perpendicular to the length of the carcass. The cuts consist of a *leg long cut* with the foot off, a *middle* and a *forequarter* with the jowl and foot removed.



FOREQUARTER

The *forequarter* is derived from a *split carcass side* by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Foot, jowl and cervical/thoracic vertebrae and ribs/intercostals are retained unless otherwise specified.

4 ribs

3 ribs

2 ribs

1 rib

To be specified:

- Removal of fore foot
 - Removal of jowl
 - Cervical/thoracic vertebrae removed
 - Ribs/intercostals muscles removed
-



HINDQUARTER

The *hindquarter* is derived from a *split carcass side* by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Alternative specifications shall be as agreed between buyer and seller. The diaphragm and foot are removed.

8 ribs

9 ribs

To be specified:

- Diaphragm removed
- Foot (trotter) removed



LEG LONG CUT

(Style 1.)

The *leg long cut: style 1* is separated from the *split carcass side* by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. The foot is removed unless otherwise specified.

To be specified:

- Foot retained



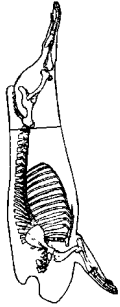
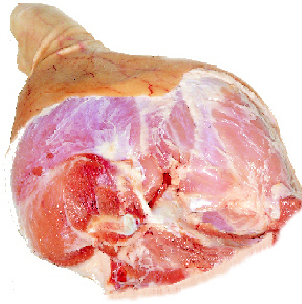
LEG LONG CUT

(Style 2.)

The *leg long cut: style 2* is the same as *style 1* except the tail (caudal) vertebrae, flank muscle (rectus abdominis), cutaneous trunci, and exposed lymph glands shall be removed. The skin and collar fat over the semimembranosus shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the quadriceps femoris shall be removed and fat overlying the quadriceps femoris and pelvic area shall be removed close to the lean. The foot is removed unless otherwise specified.

To be specified:

- Foot retained
-



LEG LONG CUT

(Style 3.)

The *leg long cut: style 3* is the same as *style 2* except that flank muscles (rectus abdominis, obliquus internus abdominis, obliquus externus abdominis), vertebrae, hip bone along with overlying lean and fat, lean and fat overlying the quadriceps (fore cushion), psoas major, and iliacus shall be removed. The ball of the femur shall be exposed. The foot and butt tenderloin shall be removed and skin is retained unless otherwise specified.

To be specified:

- Skin removed
- Foot (trotter) retained
- Butt Tenderloin removed

LEG SHORT CUT

(Style 1.)

The *leg short cut: style 1* is separated from the *split carcase/side* by a straight cut anterior to the quadriceps approximately perpendicular to a line parallel to the shank bones and passing through a point 25 mm and not more than 88 mm cranial to the anterior edge of the aitch bone. The foot is retained. Alternative specifications shall be as agreed between buyer and seller.



LEG SHORT CUT

(Style 2.)

The *leg short cut: style 2* is the same as *style 1* except the foot shall be removed at or slightly anterior to the hock joint. The tail (caudal) vertebrae, flank muscle (rectus abdominis), cutaneous trunci, and exposed lymph glands shall be removed. The skin and collar fat over the semimembranosus shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the quadriceps femoris shall be removed and fat overlying the quadriceps femoris and pelvic area shall be removed close to the lean.





LEG SHORT CUT

(Style 3.)

The *leg short cut: style 3* is the same as *style 2* except the iliacus, vertebrae, aitch bone, and overlying lean and fat are removed (exposing the ball of the femur). The foot is removed at or slightly anterior to the hock joint, by a cut half the distance between the hock and stifle joints, or at other designated locations.

To be specified:

- Skin removed.



SHOULDER - SQUARE CUT

The *shoulder-square cut* is separated from the *split carcass side* by a straight cut, approximately perpendicular to the length of the *split carcass side* at the specified rib. The head, jowl and breast flap shall be removed by a straight cut approximately parallel with the loin side which is anterior to, but not more than 25 mm from the innermost curvature of the ear dip. The foot and breast flap is removed.

4 ribs.

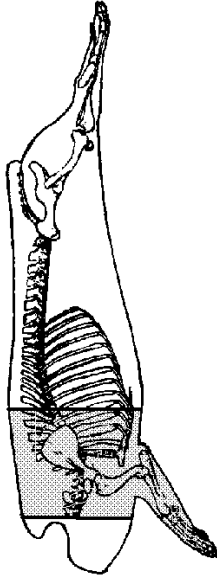
3 ribs

2 ribs

1 rib

To be specified:

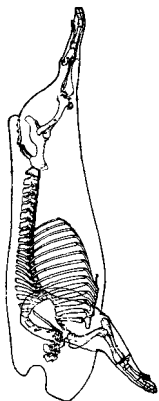
- Number of ribs
- Skin removed
- Foot (trotter) retained
- Neck bones, ribs, breast bones and associated cartilage removed



SHOULDER OUTSIDE

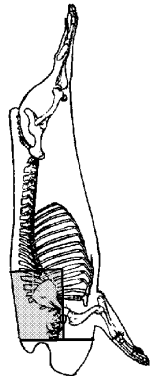


The *shoulder outside* is prepared from the *shoulder-square cut* and consists of the scapular, humerus, and foreshank bones together with associated muscles. The *shoulder outside* is separated from the shoulder-square cut by a cut starting under (medial) the front leg, passing through the pectorales superficiales, the natural seam between the serratus ventralis and the lattissimus dorsi, the natural seam between the serratus ventralis and the subscapularis, the natural seam between the serratus ventralis and the medial side of the scapula to a point immediately dorsal to the cartilage of the scapula. All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The posterior side shall not expose the triceps brachii. The skin and foot is retained.



To be specified:

- Foot (trotter) removed
 - Breast flap retained
- Skin removed



**Trade descriptions can be shown as BUTT or COLLAR BUTT.*

SHOULDER UPPER HALF *

The shoulder upper half is prepared from the shoulder square cut. The *shoulder upper half* is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Fat and skin are beveled to meet the lean on the dorsal edge. All bones and cartilage other than the scapula and its related cartilage are removed. Skin is retained unless otherwise specified.

- 1 rib
- 2 ribs
- 3 rib
- 4 ribs

To be specified:

- Skin removed



SHOULDER UPPER HALF (BONELESS)*

The *shoulder upper half (boneless)* is prepared from a *shoulder upper half (bone in)* by the removal of all bones, cartilage and skin. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed.

To be specified:

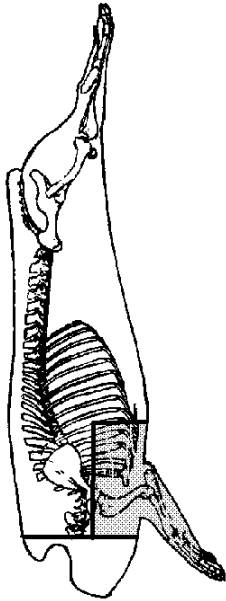
- Specify length of tail from eye of meat

**Trade descriptions can be shown as BUTT or COLLAR BUTT.*



SHOULDER LOWER HALF *

- The *shoulder lower half* is prepared from the *shoulder-square cut*. The *shoulder lower half* is separated from the upper half by a straight cut, dorsal to the shoulder joint, approximately perpendicular to the loin/shoulder separation. Neck bones, ribs, breast bones, associated cartilage, and breast flap (through the major crease) shall be removed. Fat and skin shall be beveled to meet the lean on the dorsal edge.



**Trade descriptions can be shown as
SHOULDER PICNIC.*

4 ribs

3 ribs

2 ribs

1 rib

To be specified:

- Foot (trotter) removed
- Skin removed

SHOULDER INSIDE

The *shoulder inside* is prepared from the *shoulder square-cut* and is separated from the shoulder outside through the natural seams between the serratus ventralis and the subscapularis, and the serratus ventralis and the medial side of the scapula.



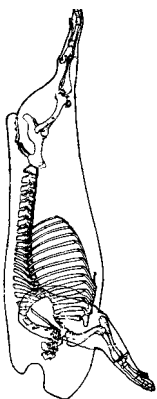
1 rib.

(The longissimus dorsi shall be approximately equal to or larger than the spinalis dorsi.)

2 ribs

3 ribs

4 ribs



MIDDLE

The *middle* is derived from a *split carcass side* by removal of the *leg* and *shoulder* at the specified locations as previously described. The diaphragm and tenderloin are removed.



13 ribs

12 ribs

11 ribs

10 ribs

To be specified:

- Skin removed
- Diaphragm retained
- Blade bone (scapula) retained or removed
- *Tenderloin* retained



BELLY

The *belly* (bone in) is prepared from the *middle* by the removal of the *loin*. The skin is retained. Practically all leaf fat shall be removed. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 5 cm longer than its opposing side. The width of the flank muscle (rectus abdominis) shall be at least 25 percent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue.

13 ribs

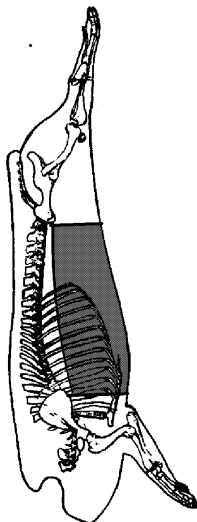
12 ribs

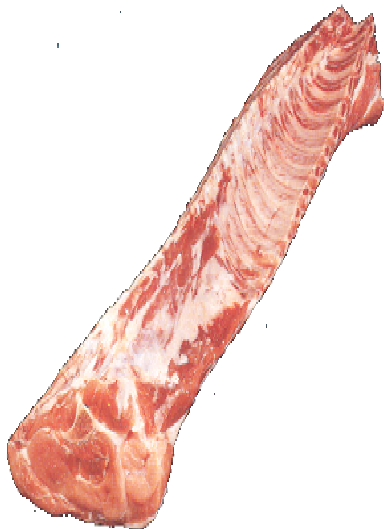
11 ribs

10 ribs

To be specified:

- Number of ribs required
- Skin removed
- Diaphragm retained
- Width of *belly*





LOIN

The *loin* is prepared from the *middle* by removing the *leg short cut*, shoulder, and the *belly*. The *belly* shall be removed by a straight cut from a point that is ventral to, but not more than 5 cm from, the longissimus dorsi at the anterior end (shoulder end) to a point on the posterior end (leg end) ventral to, but not more than 2 cm from, the tenderloin (a slight dorsal curvature is acceptable). Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.

13 ribs

12 ribs

11 ribs

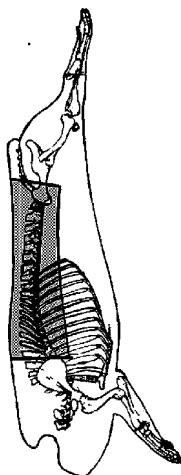
10 ribs

Style 2. The blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.

Style 3. The blade portion shall be removed to leave not more than eight ribs present and the longissimus dorsi shall be at least twice as large as the spinalis dorsi.

To be specified:

- Tenderloin removed
- Ventral cutting line (tail length)



LOIN – CENTER CUT

The *loin-center cut* is prepared from the Middle by the removal of the belly by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end). Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.

13 ribs

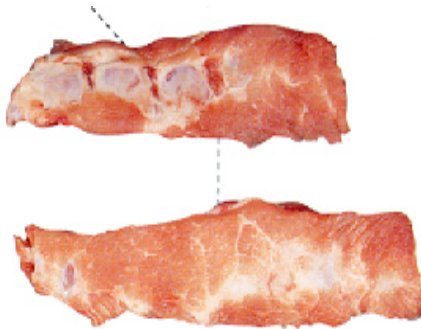
12 ribs

11 ribs

10 ribs

To be specified:

- Ventral cutting line (tail length)
- Diaphragm retained
- Tenderloin retained



LOIN RIBLETS

The *loin riblets* are derived from the transverse processes and associated lean from the lumbar vertebrae of any bone-in pork loin after removal of the tenderloin and the loin eye. *Loin riblets* shall contain no less than four transverse processes (paddle/finger bones), be held intact by associated lean, and include no more than two rib bones. This item shall be trimmed practically free of surface fat.



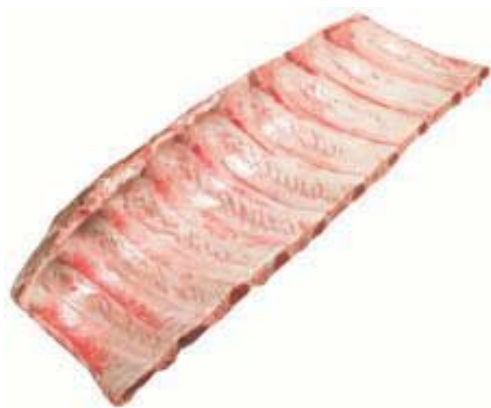
BELLY RIBS

The *belly ribs* are prepared from a bone in *belly* by removal of the ribs, costal cartilages, and intercostals muscles and shall consist of at least eight ribs.

To be specified:

- Number of ribs required
- Diaphragm retained
- Width of Belly Ribs
- Sternum removed

**Trade descriptions can be shown as SPARE RIBS.*



BACK RIBS *

The *back ribs* are prepared from a bone in *loin* by the removal of all bones and cartilage and shall consist of at least eight ribs and related intercostal meat. The *back ribs* section shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the vertebrae may remain between the rib ends.

To be specified:

- Number of ribs required
- Diaphragm retained
- Width of Back Ribs
- Peritoneum removed from the inside surface of the ribs and intercostals muscles

**Trade descriptions can be shown as LOIN RIBS.*



FULL RIB PLATE

The *full rib plate* is prepared from the *middle* by complete removal of the entire rib plate in one piece and the attached intercostals muscles. The diaphragm is removed.

To be specified:

- Number of ribs required
- Diaphragm retained
- Costal cartilage removed



ST. LOUIS STYLE RIBS

The *St. Louis style ribs* are prepared from *belly ribs* by removal of the sternum and ventral portion of the costal cartilages.



SHOULDER RIB

The *shoulder riblet* is prepared from a *shoulder* and consists of the ribs and intercostal muscles with the sternum bone removed. *Shoulder riblets* are removed from the thoracic vertebrae along the rib joints. The overlying muscle (M. serratus ventralis thoracic) attached to the ribs is retained.

4 ribs

3 ribs

2 ribs

To be specified:

- Sternum bone retained
-



HOCK SHOULDER

The *hock shoulder* is prepared from a *shoulder* by the removal of the fore foot at the carpal and radius joints and hock from the shoulder through the radius and humerus bones. The skin shall remain.

To be specified:

- Skin removed



HOCK LEG*

The *hock leg* is prepared from a *leg* by the removal of the hind foot at the tarsal joint and the leg at the stifle joint. Skin shall remain

To be specified:

- Skin removed
- Frenched

Trade descriptions can be shown as **PORK OSSOBUCCO.*



FORE FEET (TROTTER)

The *fore feet* (Trotter) are prepared from a *shoulders* at the carpal joint, severing the fore foot (trotter) from the shoulder. The *fore feet* shall be practically free of hair and hair roots. Skin shall remain.

To be specified:

- Skin removed

HIND FEET (TROTTER)



The *hind feet* (Trotter) are removed from a *legs* at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.

To be specified:

- Skin removed
-